

SANGIOVESE ROSSO TOSCANO IGT 2022 0,75L



General:	Pure Sangiovese, young and versatile with hints of berries, characterised by an elegant tannic structure and excellent drinkability.
Grape varieties:	100% Sangiovese
Production area:	Magliano in Toscana
Annual production:	6,000
Drinking temperature:	15C - 17C
Alcohol:	13.5%
Residual sugar:	3.22 g
Acidity:	5.48 g/l
pH-value:	3.55
Suitability for storage:	3 - 4 years
Vegan:	Yes
Eco-auditor & Quality:	IT-BIO-006, EU Bio-Logo, 100% bio, Italian agriculture, Naturland Fair
Vinification:	fermentation with indigenous yeasts in stainless steel at a temperature of 28°C. Ageing for 8 months in steel tanks and refinement in the bottle for at least 3 months.
Taste:	Fruity, with elegant tannins and good persistence.
Pairings:	It goes with pasta dishes with red sauces and meat sauce, red meat, spicy dishes, eggs.
Content:	0,75 l
Barcode:	 *8018759001690*